



Fillings with and without preservatives



The Best Part of the Bite

Fruit Pie Fillings

DESCRIPTION:

- Ready to use
- Whole pieces of fruits
- Fruit content: from 35% to 90%
- Bake and freeze stable

- Suitable for use in all types of dough in bakery and confectionery applications (puff pastry, yeast, biscuit, phyllo and shortcrust).
- Strudela and Premium Blueberry Pie Fill are excellent for Pancakes, Crepes and Cheesecake
- Minimum order quantity 500kg*

Pie Fills from Cherries

PRODUCT NO	PRODUCT	FRUIT CONTENT (%)	STANDARD PACKAGING (KG)	SHELF LIFE months
579	Premium Cherry Pie Fill	80	12	9
410	Strudela	65	12	9
409	Cherry Pie Fill 65	65	12	9
430	Cherry Pie Fill 50	50	12	9
431	Cherry Pie Fill 35	35	12	9

Pie Fills from Apples

PRODUCT NO	PRODUCT	FRUIT CONTENT (%)	STANDARD PACKAGING (KG)	SHELF LIFE months
403	Premium Apple Pie Fill, cut pieces	90	10	9
627	Premium Apple Pie Fill, cubes*	90	10	9
15	Apple Pie Fill 75, cut pieces	75	10	9
670	Apple Pie Fill 70, cubes*	70	10	9
856	Apple Pie Fill 45, cut pieces	45	10	9

Pie Fills from Berries

PRODUCT NO	PRODUCT	FRUIT CONTENT (%)	STANDARD PACKAGING (KG)	SHELF LIFE months
738	Premium Blueberry Pie Fill	70	12	9
443	Blueberry Pie Fill	40	12	9
706	Premium Strawberry Pie Fill*	65	12	6
445	Strawberry Pie Fill	40	12	6
858	Premium Raspberry Pie Fill*	70	6	9
442	Raspberry Pie Fill	38	12	9
1046	Cranberry Pie Fill	50	12	9
436	Forest Fruit Pie Fill	43	12	9
2000	Premium Black Currant Pie Fill*	60	12	6

Pie Fills from Other Fruit

PRODUCT NO	PRODUCT	FRUIT CONTENT (%)	STANDARD PACKAGING (KG)	SHELF LIFE months
898	Fruit Rhapsody*	72	6	6
-	Premium Apricot Pie Fill*	70	12	9
439	Apricot Pie Fill	40	12	9
1039	Fig Pie Fill	63	13	9
-	Premium Plum Pie Fill*	65	12	9
447	Plum Pie Fill	40	12	9
446	Pineapple Pie Fill*	50	12	9
612	Orange Pie Fill	40	12	9

Fillings

DESCRIPTION:

- Ready to use
- Pumpable Fillings
- Bake and freeze stable (except Apricot Fill for use after baking)
- Excellent for donuts and croissants

- Suitable for use in all types of dough in bakery and confectionery applications (puff pastry, yeast, biscuit, phyllo and shortcrust).
- Minimum order quantity 500kg*

Fruit Fillings

PRODUCT NO	PRODUCT	FRUIT CONTENT (%)	STANDARD PACKAGING (KG)	SHELF LIFE months
456	Apricot Fill	30	13	9
457	Apricot Fill for use after baking	30	13	9
455	Raspberry Fill	30	13	9
972	Amarena Cherry Fill*	-	5	12
913	Peach Maracuja Fill*	-	5	12

Non Fruit Fillings

PRODUCT NO	PRODUCT	STANDARD PACKAGING (KG)	SHELF LIFE months
1036	Gold Vanilla Pie Fill	13	9
444	Vanilla Pie Fill	12	6
1038	Chocolate Flavoured Fill	13	12
1007	Cappuccino Cream Fill*	6	9
902	Caramel Cream Fill	6	9
1057	Yoghurt Pie Fill*	11	6
-	Cheese Pie Fill*	5	3

Specialty Fillings for Packaged Bakery Products

DESCRIPTION:

- These specialized products are distinguished by their rich full flavor and high percentage of dry matter and low water activity
- The fillings are especially designed to be used in packaged bakery products which require a longer shelf life.

- Ready to use
- Bake and freeze stable
- Minimum order quantity 500kg*

PRODUCT NO	PRODUCT	DRY MATTER (%)	SHELF LIFE months
769	Pineapple Pie Fill J*	52-58	12
771	Orange Pie Fill J*	56-64	12
1039	Fig Pie Fill 63	67-71	9
456	Apricot Fill	60-68	9
455	Raspberry Fill	64-68	9

Cocoa-Creme Products (fat based)

DESCRIPTION:

- Ready to use
- Suitable for use in all types of dough in bakery and confectionery applications (puff pastry, yeast, biscuit, phyllo and shortcrust).

PRODUCT NO	PRODUCT	STANDARD PACKAGING (KG)	SHELF LIFE months
458	Cokopek (cocoa) - bakestable	13	12
459	Ljeskopek (cocoa and hazelnut) - bakestable	13	12
460	Cokofil (cocoa) for use after baking	13	12
461	Ljeskofil (cocoa and hazelnut) for use after baking	13	12

Toppings and Glazes

DESCRIPTION:

- Ready to use without any addition
- Suitable for glazing and topping of pastries, crepes, cakes and pancakes
- Recommendation: Apply the Apricot Flavoured Glaze on the hot product right after baking
- Minimum order quantity 500 kg*

PRODUCT NO	PRODUCT	FRUIT CONTENT (%)	STANDARD PACKAGING (KG)	SHELF LIFE months
879	Cherry Topping*	50	6	9
880	Forest Fruit Topping*	50	6	9
659	Apricot Flavoured Glaze	-	3,2	12
1043	Choco Sauce*	-	1,5	18

Jellies

DESCRIPTION:

- Jellies are ideal for achieving the desired colour and gloss on cakes and pastries
- On 1 kg jelly (except Jelly neutral plus – ready to use) add 0,5-0,7 L water or Fruit juice, heat up to 90°C with stirring
- The application of jelly is reversible
- unused prepared jelly can be reheated and reused

PRODUCT NO	PRODUCT	STANDARD PACKAGING (KG)	SHELF LIFE months
984	Jelly with Strawberry Flavor*	5	18
987	Jelly with Apricot Flavor*	5	18
989	Jelly Neutral*	5	18
910	Jelly Neutral Plus - ready to use	6	15

Savoury Range

DESCRIPTION:

- Ready to use without any addition
- Products are made by order for each lokal market due the refrigerated transport needs
- Suitable for sandwiches, pizzas, puff and strudel pastries
- Minimum order quantity 500kg*

PRODUCT NO	PRODUCT	STANDARD PACKAGING (KG)	SHELF LIFE months
510	Olive Paste*	10	4
558	Spinach Pie Fill*	10	3
1111	Cheese Pie Fill Salty*	5	3
1112	Spinach Cheese Pie Fill*	5	3
557	Pizza Sauce*	10	6

STORAGE FOR ALL PRODUCTS:

- In a dry place up to 25°C in original packaging
- After opening: refrigerate +4°C up to +8°C
- Exception: Savoury Range, Yoghurt Pie Fill and Cheese Pie Fill requires cooling transport and storage

For special custom packaging, please contact us and our professional staff will assist you in finding the perfect solution to your packaging needs!